, as we understand n the body and act neat. It is clearly "IT IS MEAT WITH-"IT IS MEAT WITH-th tea and coffee, those who would 1 again: "Let its k and dying men, delusior that it is r-a nervous stim-s necessary for nu-

al Scientific Series, the important sub-sys:--"There is but it really possesses of the substance. answer that only t the insoluble but parts are retained parts are retained autritious matters n the value of this n the value of this luable addition to nference, however a principal article it is required, for imes," stated that shown the small is cociety of Upsala, 89. be nutritive nower

89. he nutritive power constituents of 34 wer is in like pro-ng that the Extract ity of meat, and as ch are rich in this

ere it possible to neat combining in uch a preparation rould contain ALL ated that in pre-the residue; they

er, Bunge, The the subject.

he albumen and s of meat) shall at these shall be t capricious and e preparation of ract which fulfils

me ago a leading od thing if some unusual strengthto be who, by over-le, and one which velcome to such to ly longed for. We we properties that

UID BEEF :---" The ced with a portion coscope is required of the Beef Tea is have now a Fluid new proparation is isively used."

an Extract of liffering from all is in combinaisting nature in e most hopeless ans of strength nfeebled state of to been available process by which nts which it con-

tains may be absorbed by the system. With the lean of animal food this change is effected in the stomach by the action of the gastric juice, but when this juice is deficient in quality, or quantity, it is incapable of a ecting the centre of the morsels of food presented to it, and they in this unprepared state leave the stomach, bearing with them the causes of dyspepsia and its train of concomitant evils.

The theory of JOHNSTON'S FLUID BEEF has however solved the hitherto insurmountable difficulty, and furnishes all the desirable results of meat diet to those who are otherwise unable to digest animal food. In its manufacture the albumen and fibrine (or rather the entire lean of beef) is by a special process dessicated and mechanically pulverised to such a minute degree of subdivision that it is almost imperceptible in water. By this means the entire surface of every microscopic atom is presented to the direct action of the solvent juice, which, acting chemically and in combination with the digestive properties of meat essence, at once prepares the food for assimilation, and with the least possible expenditure of vital force, furnishes to the blood all that is necessary to impart tone to the nerves and substantial food for brain, bone and muscle.

CHEMICAL ANALYSES.

By WM. HARKNESS, F.C.S., L., Analytical Chemist to the British Government. -Laboratory, Somerset House, London, England.--1 have made a very careful chemical analysis and microscopical examination of Johnston's Fluid Beef, and find it to contain in every 100 parts:

it to contain :

Salts of Flesh and Moisture, Beef Tea Food - 33'30 Albumen or Egy Food - 22'50 Fibrin or Meat Food -Mineral or Bone Food -

ston, and find it contains as follows: 13.23

Moisture . Oils and Fatty Matter .

In submitting the following extracts from the letters of our leading local physicians, we feel justified in stating that few if any of the genil. men named have ever before given a certificate for any proprietary article. Unsolicited testimonials from medical men reach us daily.

Dr. NICHOLS, 631 Spruce Street, Philadelphia, says :----''I have used it in a case of a child suffering from extreme debility after an attack of cholera infantum, the child began to improve immediately, and is still taking the Fuld Beef I find it very palatable and nourishing, easily digested, and am satisfied that the contained fibrine is perfectly assimilated by the tissues of the body, as shown by a great gain of strength, &c. I feel assured it will meet with general favor "